

Cultures and Cuisine

#09136

Grades 9-12

- ❖ This course will explore cultures in various parts of the world in relation to ethnic foods, food supply, preparation methods and traditions. Current, historical and futurist issues related to food patterns and the global society will be an integral component of the course which may include such topics as famine, contamination, religious rites and practices, celebrations and cultural cuisine. Labs will combine the familiar with the exotic to create foods of the world

Credit:

½ or 1

Max credit = 1

MIS03#09136		0.5 or 1.0 Credit	CULTURES & CUISINES	✓
Career, Community, and Family Connections				
Content Standards	Competencies			
1.1 Analyze strategies to manage multiple roles and responsibilities (individual, family, career, community, and global).	1.1.1 Summarize local and global policies, issues, and trends in the workplace and community that affect individuals and families.			
	1.1.2 Analyze the effects of social, economic, and technological change on work and family dynamics.			
1.2 Demonstrate transferable and employability skills in school, community and workplace settings.	1.2.1 Analyze potential career choices to determine the knowledge, skills, and attitudes associated with each career.			
	1.2.3 Apply communication skills in school, community and workplace settings.			
	1.2.4 Demonstrate teamwork skills in school, community and workplace settings.			
	1.2.6 Demonstrate leadership skills and abilities in school, workplace and community settings.			
	1.2.8 Demonstrate work ethics and professionalism.			
1.3 Evaluate the reciprocal effects of individual and family participation in community activities.	1.3.4 Analyze community resources and systems of formal and informal support available to individuals and families.			
	1.3.5 Analyze the effects of public policies, agencies, and institutions on the family.			
Food Production and Services				
Content Standards	Competencies			
8.2 Demonstrate food safety and sanitation procedures.	8.2.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.			
8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	8.3.1 Operate tools and equipment following safety procedures.			
	8.3.6 Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware.			
8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products.	8.5.2 Demonstrate skill for a variety of cooking methods such as roasting, broiling, smoking, grilling sautéing, pan frying deep frying, braising, stewing, poaching, steaming, and baking using (professional) equipment and current technologies.			
	8.5.3 Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.			
	8.5.4 Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.			
	*8.5.15 Apply appropriate cooking terminology when reading and following a recipe.			

Food Science, Dietetics, and Nutrition		
Content Standards	Competencies	
9.1 Analyze career paths within food science, food technology, dietetics, and nutrition industries.	9.1.1 Explain the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers.	
9.3 Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans.	9.3.1 Analyze nutrient requirements across the life span addressing the diversity of people, culture, and religions.	
	9.3.2 Analyze nutritional data.	
	9.3.4 Assess the influence of socioeconomic and psychological factors on food and nutrition and behavior. (Etiquette)	
	9.3.5 Analyze recipe/formula proportions and modifications for food production.	
	9.3.6 Critique the selection of foods to promote a healthy lifestyle.	
Nutrition and Wellness		
Content Standards	Competencies	
14.1 Analyze factors that influence nutrition and wellness practices across the life span.	14.1.2 Analyze the effects of psychological, cultural, and social influences on food choices and other nutritional practices.	
	14.1.3 Analyze the governmental, economic, and technological influences on food choices and practices.	
	14.1.4 Analyze the effects of global and local events and conditions on food choices and practices.	
14.3 Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.	14.3.1 Apply various dietary guidelines in planning to meet nutrition and wellness needs.	
	14.3.2 Design strategies that meet the health and nutrition requirements of individuals and families with special needs.	
	14.3.3 Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.	
14.4 Evaluate factors that affect food safety from production through consumption.	14.4.1 Analyze conditions and practices that promote safe food handling.	
	14.4.2 Analyze safety and sanitation practices throughout the food chain.	
	14.4.3 Analyze how changes in national and international food production and distribution systems influence the food supply.	
	14.4.4 Analyze federal, state, and local inspection and labeling systems that protect the health of individuals and the public.	
	14.4.5 Analyze food borne illness factors, including causes, foods at risk, and methods of prevention commercially and by individuals and families.	

14.5 Evaluate the influence of science and technology on food composition, safety, and other issues.	14.5.1 Analyze how scientific and technical advances influence the nutrient content, availability, and safety of foods.	
	14.5.2 Analyze how the scientific and technical advances in food processing, storage, product development, and distribution influence nutrition and wellness.	
	14.5.3 Analyze the effects of technological advances on selection, preparation and home storage of food.	
	14.5.4 Analyze the effects of food science and technology on meeting nutritional needs.	

**This is not listed in the National/State Standards; however, it is strongly suggested by the State Teacher Committee.*

Overview

The Committee felt at this time that an Overview is unnecessary for Cultures and Cuisine, as it is a stand-alone course and does not reach into the more general classes taught in lower levels.